

What is Claimed is:

Sub A¹ 1. A modified atmosphere package, comprising:
2 an inner package holding raw meat and including a non-barrier portion
substantially permeable to oxygen;
4 an outer package enclosing said inner package and being substantially
impermeable to oxygen, said outer package being substantially free of oxygen therein in
6 response to said outer package being flushed with one or more gases creating a modified
atmosphere within said outer package; and
8 an oxygen scavenger positioned to substantially absorb residual oxygen within
said outer package, said oxygen scavenger being activated with an oxygen uptake
10 accelerator.

2. The modified atmosphere package of claim 1, wherein said non-barrier portion
2 has a rate of oxygen permeability greater than about 1000 cubic centimeters per 100
square inches in 24 hours.

Sub A² 3. The modified atmosphere package of claim 2, wherein said outer package has a
2 rate of oxygen permeability less than about 0.1 cubic centimeters per 100 square inches
in 24 hours.

4. The modified atmosphere package of claim 1, wherein said oxygen scavenger is
2 constructed to reduce a level of said residual oxygen at a rate sufficient to prevent
discoloration of said raw meat.

Sub A³ 5. The modified atmosphere package of claim 4, wherein said oxygen scavenger is
2 constructed to reduce a level of said residual oxygen to less than about 0.05 percent
within 90 minutes after flushing and sealing said outer package.

Sub A⁴ 6. The modified atmosphere package of claim 1, wherein said inner package is
2 substantially free of oxygen therein in response to said inner package being flushed with
said one or more gases.

Sub A⁵ 7. The modified atmosphere package of claim 1, wherein said oxygen scavenger
2 includes an oxygen-absorbing packet loosely disposed between said inner and outer
packages.

Sub A⁶ 8. The modified atmosphere package of claim 1, wherein said oxygen scavenger
2 includes an oxygen-absorbing material integrated into the material used to form said
outer package.

✓ 9. A modified atmosphere package, comprising:
2 inner package means for holding raw meat, said inner package means including a
non-barrier portion substantially permeable to oxygen;
4 outer package means for containing said inner package means, said outer package
means being substantially impermeable to oxygen, said outer package means being
6 substantially free of oxygen therein in response to being flushed with one or more gases
creating a modified atmosphere within said outer package means;
8 oxygen scavenging means for scavenging any residual oxygen within said outer
package means; and
10 means for activating said oxygen scavenging means.

✓ 10. A method of manufacturing a modified atmosphere package, said method
2 comprising the steps of:
supplying an inner package including a non-barrier portion substantially
4 permeable to oxygen;
placing raw meat within said inner package;
6 sealing said inner package;
supplying an outer package substantially impermeable to oxygen;
8 inserting said inner package into said outer package without sealing said outer
package;
10 substantially removing oxygen from said outer package solely by flushing said
outer package with one or more gases;

12 supplying an oxygen scavenger positioned to absorb residual oxygen within the
outer package;

14 activating said oxygen scavenger with an oxygen scavenger accelerator; and
sealing said outer package.

11. The method of claim 10, wherein said non-barrier portion has a rate of oxygen
2 permeability greater than about 1000 cubic centimeters per 100 square inches in 24
hours.

Sub A⁷ 12. The method of claim 11, wherein said outer package has a rate of oxygen
2 permeability less than about 0.1 cubic centimeters per 100 square inches in 24 hours.

13. The method of claim 10, wherein said oxygen scavenger is constructed to reduce
2 a level of said residual oxygen at a rate sufficient to prevent discoloration of said raw
meat.

Sub A⁸ 14. The method of claim 13, wherein said oxygen scavenger is constructed to reduce
2 a level of said residual oxygen to less than about 0.05 percent within 90 minutes after
flushing and sealing said outer package.

Sub A⁹ 15. The method of claim 10, wherein said step of substantially removing said oxygen
2 from said outer package reduces a level of said oxygen to about 0.05 to 5.0 percent.